

### **Amendments to the Claims:**

This listing of claims will replace all prior versions and listings of claims in the application.

### **Listing of Claims:**

1. (Currently amended) A process for producing a chocolate drink containing at least 2% of cocoa, comprising the following stages:
  - (i) inserting, into a coffee machine operating by percolation under pressure of a dose of coffee, ~~a capsule containing a concentrate of the chocolate drink~~ the capsule of claim 12,
  - (ii) injecting water in order to solubilize the concentrate, and
  - (iii) recovering the chocolate drink.
2. (Canceled)
3. (Currently amended) The process as claimed in claim 2, characterized in that said concentrate has a percentage of dry matter of 60 to 90%, inclusive, and 21g of said concentrate is completely solubilized by the passage, at a temperature of 60 to 70°C and at a maximum pressure of ~~6 X 10<sup>5</sup>~~ 10<sup>5</sup> Pa, of a maximum of 90g of water.
4. (Currently amended) The process as claimed in claim 3, characterized in that the concentrate has a density of 1.15 to 1.45 kg/l.
5. (Currently amended) The process as claimed in ~~[[4]]~~ claim 3, characterized in that the concentrate has a viscosity of between 1300 and 2900 mPa/s.
6. (Previously amended) The process as claimed in claim 3, characterized in that said concentrate is in liquid form.
7. (Currently Amended) A concentrate of an instant chocolate drink, ~~characterized in that it contains, as a combination~~ comprising:
  - a cocoa taste enhancer produced by a process comprising macerating cocoa nibs in the presence of water to form a juice, recovering the juice, and concentrating the juice, and
  - cocoa powder.

8. (Currently Amended) The concentrate as claimed in claim 7, characterized in that ~~it~~ 21g of said concentrate is completely solubilized by the passage of a maximum of 90g of water, said water being at a temperature of 60 to 70°C and at a maximum pressure of  $6 \times 10^5$  10<sup>5</sup> Pa, for a percentage of dry matter of 60 to 90%, inclusive.
9. (Currently amended) The concentrate as claimed in claim 8, characterized in that it has a density of 1.15 to 1.45 kg/l, inclusive.
10. (Previously amended) The concentrate as claimed in claim 8, characterized in that it has a viscosity of 1300 to 2900 mPa/S, inclusive.
11. (Previously amended) The concentrate as claimed in claim 8, characterized in that it is in liquid form.
12. (Previously amended) A capsule for a coffee machine operated by percolation under pressure, characterized in that it contains a concentrate according to claim 7.
13. (Original) The capsule a claimed in claim 12, characterized in that its useful volume is from 10 to 40ml, inclusive.
14. (Currently Amended) ~~The use of the concentrate as claimed in claim 7 for the manufacture of a chocolate~~ A chocolate drink comprising the concentrate of claim 7 having at least 2% solubilized cocoa.
- 15 - 16. (Canceled)
17. (New) The concentrate of claim 7, wherein the cocoa nibs are macerated in an alkaline solution.
18. (New) The concentrate of claim 7 further comprising adding an alkaline compound to the juice.
19. (New) The concentrate of claim 7 having a density of 1.15 to 1.45 kg/l.
20. (New) The concentrate of claim 7 having a viscosity of 1300 to 2900 mPa/s.

21. (New) The concentrate of claim 7 wherein the maceration is at a temperature of between 50 and 100°C.